

## CLASSIC MAC'N CHEESE

½ cup chopped red or green peppers  
¼ cup chopped onion  
2 tablespoons PARKAY Margarine  
1 lb. VELVEETA Pasteurized Process  
Cheese Spread, cubed

½ cup milk  
2 cups (7 ozs.) elbow macaroni, cooked,  
drained

• Preheat oven to 350°. • Saute vegetables in margarine until tender. Reduce heat to low; add process cheese spread and milk, stirring until process cheese spread is melted. • Stir in macaroni; spoon into 2-quart casserole. • Bake 15 minutes. Sprinkle with KRAFT 100% Grated Parmesan Cheese, if desired. 6 servings

Prep time: 15 minutes    Cooking time: 15 minutes

**MICROWAVE:** • Microwave vegetables and margarine in 2-quart casserole on HIGH 2 to 2½ minutes or until tender. • Add process cheese spread and milk; microwave on HIGH 3 to 4 minutes or until process cheese spread is melted, stirring after 2 minutes. • Add macaroni; toss lightly. Microwave on HIGH 4 to 6 minutes or until thoroughly heated, stirring every 3 minutes. Sprinkle with KRAFT 100% Grated Parmesan Cheese, if desired.

**RAFT**



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PROCESS CHEESE SPREAD



NET WT. 32 OZS. (2 LBS.) 0.91 kg